

swells

TERRIGAL



A L A C A R T E M E N U

LUNCH - EVERY DAY • DINNER - WEDNESDAY, THURSDAY & SUNDAY NIGHTS
(CHECK OUR SET MENU FOR FRIDAY & SATURDAY NIGHTS)

ENTRÉES

HOUSE BREAD Hunter Valley EVO, balsamic, confit garlic - \$3pp
OLIVES & Grissini \$11

OYSTERS - Natural - 6/\$26 12/\$52 - Kilpatrick or Vietnamese dressing - 6/\$28 12/\$54

PARMESAN & CARAMELISED ONION TART - Tarago River shadows of blue cheese, apple, walnut & rocket salad \$26

FETTA & RICOTTA TEMPURA ZUCCHINI FLOWERS - rocket, puttanesca, salsa, pecorino \$28

TUNA TATAKI - coriander & fennel seed crust, ruby grapefruit, beetroot, olive, cucumber,
dill aioli, baby salad leaves (gf) (df) (vo) \$29

GRILLED KING PRAWNS - lemon, chilli, garlic (gf) (dfo) \$29

CRISPY PORK BELLY - prawn dumplings, szechuan, chilli, cucumber, shallots (df) \$29

MAINS

RICOTTA & GOATS CHEESE TORTELLINI - smoked tomato & red capsicum sauce, fennel, black olive, pine nuts \$37

CRISPY SKIN BARRAMUNDI FILLET - lemon & anchovy roast cauliflower,
kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo) \$39

SEA FOOD BISQUE - market fish, prawns, squid, mussels, fennel, saffron potatoes, tomato (gf) \$42

ROAST CHICKEN BREAST - truffle & tarragon filling, mushrooms, celeriac slaw, hazelnut salad (gf) \$38

MOROCCAN LAMB SHOULDER & DUKKA CRUSTED CUTLET - eggplant, red capsicum, sweet potato,
coriander & mint yoghurt (gf) (dfo) (vo) \$45

BEEF FILLET - grass fed Southern Ranges, thyme roasted parsnips, kipfler potato, mushroom,
watercress, peppercorn sauce (gf) (dfo) \$48

SIDES

CHIPS - roast garlic & chive aioli (df) \$12

ROAST PUMPKIN - green olive, preserved lemon, pine nuts. (gf) (df) \$14

SALAD - fennel, cucumber, baby cos, lemon & tahini dressing (gf) (dfo) \$14

STEAMED GREENS - seasonal greens, pistachio gremolata (gf) (df) \$14

DESSERTS

CHOCOLATE PUDDING - poached pear, vanilla ice cream, hazelnut praline, chocolate sauce \$15

BUTTERMILK PANNA COTTA - rhubarb, fresh raspberries, white chocolate shards (gf) \$15

ORANGE & CARDAMOM CREME BRÛLÉE - blood orange sorbet, strawberry, ginger & mint salsa (gf) \$15

AFFOGATO - vanilla gelato, toasted macadamia, espresso, frangelico (gf) \$16

CHEESE - Australian cheeses, crackers, fig chutney (gfo) \$24

gf - gluten free / df - dairy free / gfo - gluten free option / dfo - dairy free option / v - vegan / vo - vegan option
10% Sunday Surcharge - 15% Public Holiday Surcharge